

CULINARY ARTS TRACK

SEMESTER I			SEMESTER II			SEMESTER III			SEMESTER III		
CERTIFICATE OF PROFICIENCY			CERTIFICATE OF COMPLETION			AAS in CA			AAS in CA		
CA #	COURSE	Cr Hr	CA #	COURSE	Cr Hr	CA #	COURSE	Cr Hr	CA #	COURSE	Cr Hr
	Sanitation	1		English 1010	3		Menu Design	2		Social Science Elective	3
	Food Service Math & Acct I	1		Nutrition	3		Dining Room Service	1		Supervision & Training	3
	Emergency Medical Care	2		Purchasing & SR Mgmt	3		Humanities Elective	3		Food Service Math & Acct II	2
	Orientation to the Hospitality Ind	1									
	Product ID	2					CA Elective	2			
	Kitchen Fundamentals	3		Culinary Principles I	3		Professional Kitchen I	3		Culinary Operations	4
	Culinary Skills Development	3		Culinary Principles II	3		Professional Kitchen II	3		CA Elective	2
	Cold Food Kitchen	3					Baking Principles	3		CA Elective	2
	<i>Semester Total</i>	<i>16</i>		<i>Semester Total</i>	<i>15</i>		<i>Semester Total</i>	<i>17</i>		<i>Semester Total</i>	<i>16</i>
CERTIFICATE OF PROFICIENCY		16	CERTIFICATE OF COMPLETION		31	AAS in CA			64		